



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Wendy's	Telephone Number 812 948 2332	Date of Inspection (mm/dd/yr) 3/3/20	PERMIT # 19-354
Establishment Address (number and street, city, state, zip code) 3720 Charlestown Rd. New Albany, IN 47150	270 782 6124	Follow-up YES	Release Date TODAY
Owner Wendy's of Bowling Green	Purpose: Routine	Summary of Violations: C 3 NC 12 R 3	
Owner's Address 2501 Crossing Blvd. Bowling Green, KY 42104	2. Follow-up	Menu Type (See back of page)	
Person in Charge Matt Wadsack	3. Complaint	1 2 3 X 4 5	
Responsible Person's E-mail	4. Pre-Operational		
	5. Temporary		
	6. HACCP		
Certified Food Manager Sherri Wadsack (8/16/21)	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
136	C		Observed untrained employee drink in soda retail cooler	Retrain w/ CFM
187	C		Measured toppings cooler #1 items at 57° (approx. 4 hours)	Discarded
			Measured chili in drive-thru warmer at 107° (approx. 1 hour)	Transferred
345	C		Observed both handwipers to be used for more than handwashing	Retrain w/ CFM
177	NC		Observed buckets of cream (?) on walk-in cooler floor	Today
138	NC		Observed employee's hair restraint failing to keep hair out of face	Retrain w/ CFM
217	NC		Observed yellow hot holding bins burned past usability	Discard/Replace
245	NC		Observed rags allowed to dry/outside of sanitizer solution	Retrain w/ CFM
259	NC		Observed sandwich toppings cooler #1 unable to maintain proper temperatures	Before using again
297	NC	R	Observed lobby and drive-thru "FreeStyle" machines with build-up	Today
310	NC		Observed corking units in BOH to be dirty	Today
389	NC	R	Observed soiled mop heads on floor near mop sink	Retrain w/ CFM
392	NC		Observed dumpster left open	Today
416	NC	R	Observed bugs in BOH light shells	1 week
422	NC		Observed employee apron left on drive-thru cups	Retrain w/ CFM
433	NC		Observed mop water not dumped after use	Retrain w/ CFM

Received by (name and title printed):

Ronald M. Wadsack Acting CFM

Inspected by (name and title printed):

A.J. Ingram (EHS)

Received by (signature):

Ronald M. Wadsack

Inspected by (signature):

aj

cc:

cc:

cc:

* Prior to follow-up inspection, all staff must re-train in food safety basics with CFM. Staff will initial and date an employee roster upon completion for FCHD review